

Judith A. Monroe, M.D. State Health Commissioner



DATE:

April 27, 2009

TO:

All Local Health Departments

Attn: Chief Food Specialist

FROM:

A. Scott Gilliam, MBA, CP-FS

Manager, Food Protection Program

FW: Michigan Firm Recalls Frozen Meat and Poultry Pasta Products ProducedWithout Inspection

Suggested Action: CLASS II; Frozen Meat and Poultry Pasta Products Produced without Inspection; Recommend notification to establishments that may carry these products via phone, fax or e-mail.

From the information provided by USDA, the products being recalled may have been distributed in the State of Indiana. The frozen meat and poultry pasta products were distributed to restaurants in Southeast Michigan, and to brokers and distributors in California, Florida, Georgia, Illinois, Michigan, Missouri, and Ohio. Detail information is not available at this time. Please notify this office at 317-233-7360 if any recalled product is found.

Michigan Firm Recalls Frozen Meat and Poultry Pasta Products Produced without Inspection

Recall Release

CLASS II RECALL

FSIS-RC-017-2009

HEALTH RISK: LOW

Congressional and Public Affairs (202) 720-9113

Peggy Riek

WASHINGTON, April 26, 2009 – Mucci's Food Products, Inc., a Canton, Mich., establishment, is recalling an undetermined amount of frozen meat and poultry pasta products which are adulterated and misbranded because they were prepared without the benefit of federal inspection, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following products are subject to recall: [View Labels, PDF Only]

- 10-pound boxes of "MAMA MUCCI'S PASTA, ITALIAN SAUSAGE & BROCCOLINI RAVIOLI (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, TUSCAN CHICKEN RAVIOLI (JUMBO EGG PASTA)"



- 10-pound boxes of "MAMA MUCCI'S PASTA, VEAL & PORCINI BACI (MAMA'S KISSES) (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, ITALIAN SAUSAGE BACI (MAMA'S KISSES) (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, BEEF JUMBO RAVIOLI (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, BEEF MEDIUM RAVIOLI (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, VEAL RAVIOLI, PRE-COOKED (EGG PASTA)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, PAPA JOE'S (PRE-COOKED) RAVIOLI"
- 3-ounce/6.75-pound boxes of "MAMA MUCCI'S PASTA, ROASTED CHICKEN CANNELLONI, MADE WITH BREAST MEAT"
- 10-pound boxes of "MAMA MUCCI'S PASTA, PROSCIUTTO & GRANA PADANA PARMESAN BACI (MAMA'S KISSES)"
- 10-pound boxes of "MAMA MUCCI'S PASTA, MILESTONES SAUSAGE RAVIOLI"

The frozen meat and poultry pasta products were produced from May 1, 2008, through April 24, 2009. Each product bears the establishment number "19177" or "P-19177" inside the USDA mark of inspection as well as the Julian Dates of "1218" to "1149" located at the bottom of the box.

The frozen meat and poultry pasta products were distributed to restaurants in Southeast Michigan, and to brokers and distributors in California, Florida, Georgia, Illinois, Michigan, Missouri, and Ohio.

FSIS was notified of this problem by the USDA's Office of the Inspector General. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about an illness should contact a physician.

Media and consumers with questions should contact company Vice President Frank Mucci at (734) 453-4555.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from I0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

Last Modified: April 26, 2009

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.